

RECEPTION

MEDITERRANEAN

MARINATED GRILLED VEGETABLES
FETA CHEESE, KALAMATA OLIVES
PITA CHIPS AND HUMMUS DIP
\$9 PER PERSON

WATERFRONT BAR

SEASONAL CHILLED OYSTERS \$4
LITTLENECK CLAMS \$4
CHILLED, POACHED SHRIMP \$4
BLACK PEPPERCORN MIGNONETTE
LEMON WEDGES
COCKTAIL SAUCE AND TABASCO
PRICED PER PIECE

HOUSE CURED SALMON DISPLAY

HOUSE CURED SALMON
MUSTARD, DILL, CAPERS
CHOPPED RED ONIONS
TOAST POINTS
\$14 PER PERSON

CRUDITÉS

FRESH VEGETABLE CRUDITÉS WITH
BLUE CHEESE DIP
\$8 PER PERSON

PASSED HORS D'OEUVRES (PRICED PER PIECE)

MINIMUM ORDER OF 15 PER SELECTION

COLD

HOUSE CURED SALMON, TOAST POINTS, CRÈME FRAÎCHE	\$4
WEST COAST OYSTER, PEPPERCORN MIGNONETTE	\$6
TOMATO PARMESAN CROSTINI	\$3
ARTICHOKE AND BUFFALO MOZZARELLA	\$3
TATAKI OF TUNA ON CUCUMBER	\$5
BEEF TARTAR ON BRIOCHE	\$5
SMOKED TROUT MOUSSE, GARLIC CROSTINI	\$4
ENDIVE SPEARS WITH CHEVRE AND ALMONDS	\$3
DUCK LIVER PARFAIT ON BRIOCHE CROUTONS	\$3

HOT

BABY LAMB CHOPS, APPLE CHUTNEY	\$8
MINI CRAB CAKES WITH SPICY REMOULADE	\$4
FOIE GRAS CROSTINI WITH FRUIT JAM	\$5
RANDAL LINEBACK VEAL BURGERS SLIDERS	\$5
DUCK CONFIT ROULADE ON BRIOCHE	\$4
GRILLED CHICKEN SATAY WITH PEANUT SAUCE	\$4
SHRIMP CROQUETTES WITH SPICY REMOULADE	\$4
CAJUN PRIME RIB ON CROUTON WITH HORSE RADISH	\$5
GRILLED BABY LAMB SAUSAGES	\$4
GRILLED DUCK SAUSAGES	\$4
SHRIMP TEMPURA	\$4
CHICKEN TENDERS	\$4

CHEESE BOARD

INTERNATIONAL & DOMESTIC CHEESES
TRADITIONAL ACCOMPANIMENTS
BAGUETTES
\$13 PER PERSON

ANTIPASTI / CHARCUTERIE

COUNTRY PATE, PROSCIUTTO, SALAMI
TRADITIONAL ACCOMPANIMENTS
MARINATED OLIVES, ARTICHOKE HEARTS
\$15 PER PERSON

ELEGANT DESSERT DISPLAY

CHOCOLATE DIPPED STRAWBERRIES
ASSORTED PETIT FOURS
SANTA LUCIA ESTATE COFFEE AND
MIGHTY LEAF ORGANIC TEAS
\$15 PER PERSON

TENDERLOIN OF BEEF

CARVING STATION

ATTENDANT REQUIRED
GRILLED TENDERLOIN OF BEEF
SERVED WITH POTATO PUREE
CARAMELIZED ONION MARMALADE
SLICED FRENCH BAGUETTE
\$18 PER PERSON
****MINIMUM OF 15 GUESTS WILL APPLY****
\$125 PER ATTENDANT

OVEN ROASTED TURKEY

CARVING STATION

ATTENDANT REQUIRED
BUTTER-BASTED ROASTED TURKEY BREAST
SEASONAL ACCOUTREMENTS
ROLLS AND BUTTER
\$13 PER PERSON
****MINIMUM OF 15 GUESTS WILL APPLY****
\$125 PER ATTENDANT

PASTA STATION

NO ATTENDANT REQUIRED
PASTA WITH PLUM TOMATO,
WHITE WINE AND BASIL SAUCE
AND
FOUR-CHEESE RAVIOLI
IN A GARLIC BUTTER SAUCE
\$14 PER PERSON

ADD CHICKEN \$2 PER PERSON
ADD SHRIMP \$4 PER PERSON

ALL STATIONS MUST BE ORDERED FOR THE FULL NUMBER OF GUESTS.

APPLICABLE SERVICE CHARGES AND TAXES WILL BE APPLIED TO ALL FOOD & BEVERAGES

BAR SERVICE

HOUSE BAR ON CONSUMPTION

HOUSE BRAND COCKTAILS	\$10 EACH
HOUSE BRAND MARTINIS	\$12 EACH
DOMESTIC BEER	\$6.50 EACH
IMPORTED BEER	\$7.50 EACH
HOUSE RED AND WHITE WINE	\$32 PER BOTTLE
BOTTLED WATER/SOFT DRINKS	\$4.50 EACH

HOUSE PACKAGE BAR

INCLUDES HOUSE LIQUORS, BEER, WINE SELECTIONS AND NON ALCOHOLIC BEVERAGES,

\$16 PER PERSON FOR THE FIRST HOUR
\$11 PER PERSON FOR EACH ADDITIONAL HOUR

HOUSE BRANDS INCLUDE

ABSOLUT VODKA
SEAGRAMS GIN
BACARDI RUM
CUERVO GOLD TEQUILA
CAPTAIN MORGAN
JIM BEAM BOURBON
DEWAR'S SCOTCH

BEER SELECTIONS:

DOMESTIC BEER- YUENGLING, MILLER LITE, SIERRA NEVADA
IMPORTED BEER – HEINEKEN, CORONA, BAVIK

ADDITIONAL OPTIONS
SPARKLING WINE - \$36 PER BOTTLE
BELLINIS - \$9 EACH

TOP SHELF BAR ON CONSUMPTION

TOP SHELF BRAND COCKTAILS	\$12 EACH
TOP SHELF BRAND MARTINIS	\$14 EACH
DOMESTIC BEER	\$6.50 EACH
IMPORTED BEER	\$7.50 EACH
HOUSE RED AND WHITE WINE	\$32 PER BOTTLE
BOTTLED WATER/SOFT DRINKS	\$4.50 EACH

TOP SHELF PACKAGE BAR

INCLUDES TOP SHELF AND HOUSE LIQUORS, BEER, WINE SELECTIONS AND NON ALCOHOLIC BEVERAGES,

\$18 PER PERSON FOR THE FIRST HOUR
\$12 PER PERSON FOR EACH ADDITIONAL HOUR

TOP SHELF BRANDS INCLUDE

GREY GOOSE VODKA
TANQUERAY
MAKER'S MARK BOURBON
JOHNNIE WALKER BLACK
ALL HOUSE BRANDS

NIGHTCAPS – UPON REQUEST ONLY

SAMBUCCA
GRAND MARNIER
HENNESSEY
KAHLUA
BAILEY'S IRISH CREAM
\$12 EACH

****BAR SET UP FEE OF \$100 WILL BE CHARGED FOR ALL BARS****

THERE IS NO CHARGE TO HAVE SERVERS TAKE DRINK ORDERS FROM GUESTS IF A BAR IS NOT DESIRED.

APPLICABLE SERVICE CHARGES AND TAXES WILL BE APPLIED TO ALL FOOD & BEVERAGES

EXECUTIVE CHEF ROBERT WIEDMAIER BRABO – LORIENT HOTEL & SPA CHEF DE CUISINE CHRIS WATSON
1600 KING STREET, ALEXANDRIA, VA 22314 703.894.3434 P LORIENHOTELANDSPA.COM